



# Food Establishment Inspection Report



**Houston Department of Health and Human Services**  
**Environmental Health Division / Consumer Health Services**  
**Phone: 832.393.5100 Fax:832.393.5208**  
**www.houstontx.gov**

**Establishment NAM GIAO BAKERY AND RESTAURANT**  
**(TOTAL ESTABLISHMENT)**

**Acct # 411574**

**Address 6938 WILCREST C**

**Zip 77072**

**Owner TRINH HUYNH**

**Type Insp Reinspection**  
**(002)**

Date <b>04/22/2019</b>	Arrival <b>09:55 AM</b>	Departure <b>11:25 AM</b>	Telephone <b>(281) 568-8666</b>		District <b>206</b>	Score <b>3.00</b>
Permit Expiration <b>10/07/2019</b>	Permit Type <b>F,G</b>	Certified Manager Trinh M Huynh - 198339 - 01/18/2020				



## Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Air temp / Walk-In Cooler	40.00 ° F	Unit / Cold-Hold Unit	41.00 ° F	Unit / Refrigerator	41.00 ° F
Eggs / Walk-In Cooler	41.00 ° F	Pork / Walk-In Cooler	41.00 ° F	Pasta / Walk-In Cooler	41.00 ° F
Shrimp / Walk-In Cooler	41.00 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(b)(10)b	Refrigerated storage. Date marking of ready to eat foods. Time/temperature controlled for safety (TCS) / ready to eat food opened / prepared / packaged and held refrigerated for more than 24 hours not clearly marked to indicate "time food is opened / prepared" and "disposition date".  Provide date marks for prepared food held more than 24 hours or discard. New Violation.	04/22/2019
20-21.03(b)(01)	Refrigerated storage. Refrigeration facilities. Each mechanically refrigerated facility storing time/temperature controlled for safety (TCS) food shall be provided with numerically scaled indicating thermometer, accurate to 3°F if scaled in Fahrenheit only. . Recording thermometers, accurate to 3°F if scaled in Fahrenheit only, may be used in lieu of indicating thermometers. Thermometers that are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be easily readable and accurate to ±(1.05°C) in the intended range of use.  Observed mechanically refrigerated facilities storing potentially hazardous food without accurate indicating thermometer. Provide where missing. New Violation.	04/22/2019
20-21.21(a)	Controlling pests, generally. Effective measures intended to eliminate the presence of rodents, flies, cockroaches, and other insects on the premises not utilized.  Provide effective measures intended to eliminate the presence of (rodents) on the premises. Observed rodent droppings on floor in the storage and kitchen. New Violation.	04/22/2019

## COMMENTS

Person in Charge (Signature) 	Date: 04/22/2019
Sanitarian (Signature) Yen Vu (YXV) 	Date: 04/22/2019



# Food Establishment Inspection Report



Houston Department of Health and Human Services  
Environmental Health Division / Consumer Health Services  
Phone: 832.393.5100 Fax: 832.393.5208  
<http://www.houstontx.gov/health/food>

Establishment **NAM GIAO BAKERY AND RESTAURANT**  
(TOTAL ESTABLISHMENT)

Acct # **411574**

Address **6938 WILCREST C**

Zip **77072**

Owner **TRINH HUYNH**

Type Insp **Reinspection**  
(002)

Date  
**04/22/2019**

Arrival  
**09:55 AM**

Departure  
**11:25 AM**

Telephone  
**(281) 568-8666**

District  
**206**

Permit Expiration  
**10/07/2019**

Permit Type  
**F,G**

Certified Manager

## OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.21(b)	Openings. Outside openings not protected against the entrance of insects by filling or closing holes and other gaps along floors / walls / ceilings / tight-fitting, self-closing doors, kept closed / closed windows / screening / properly designed and installed air curtains to control flying insects / other means.  Seal holes and gap at the bottom of the screen door in the kitchen opening to outside to prevent rodent/insect entry. New Violation.	04/22/2019
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean.  Clean floor in the kitchen and storage to remove rodent dropping. New Violation.	04/22/2019
20-53(g)	Food establishment failed to maintain on premises a certificate of completion of the food handler course for each food employee.  Maintain on premises a certificate of completion of the food handler course for each food employee. New Violation.	04/22/2019

Person in Charge (Signature)

Date: 04/22/2019

Sanitarian (Signature) Yen Vu (YXV)

Date: 04/22/2019

Received By